

Easy Sheet Pan Chicken & Potatoes

INGREDIENTS

- 1½ lbs chicken (breast or thighs), cut into cubes or strips
- 1 lb baby potatoes, halved or quartered
- 2 zucchini, sliced into thick half moons
- 1 red bell pepper, chopped
- 1½ cups corn
- 2-3 tbsp olive oil (divided)
- 1½ tsp chili powder
- 1 tsp paprika
- ½ tsp cumin
- ½ tsp garlic powder
- 1 tsp salt
- ½ tsp pepper
- ½ tsp honey (optional)

Optional Drizzle:

- Greek yogurt
- Mayo
- Lime juice
- Garlic powder
- Salt

Optional Toppings:

- Avocado
- Purple onion
- Cotija cheese
- Fresh cilantro
- Panko (toasted)
- Lime wedges

DIRECTIONS

1. Preheat oven to 425°F. Toss potatoes with 1 tbsp olive oil, salt, and pepper on a sheet pan. Spread out and roast for 15 minutes.
2. In a bowl, toss chicken with remaining olive oil, chili powder, paprika, cumin, garlic powder, salt, pepper, and honey (if using).
3. Chop zucchini and bell pepper, and measure corn.
4. Remove potatoes from oven and add chicken, zucchini, bell pepper, and corn to the pan. Lightly drizzle with olive oil and toss gently.
5. Return to oven and roast for 15-18 minutes, until chicken is cooked through and vegetables are tender.
6. Broil for 2-3 minutes (optional) to crisp and add color.
7. Finish with fresh lime juice and serve with desired toppings and drizzle.